



MENUS FOR THE FEAST DAY OF THE YEAR.

Here Are Neat Dinners, Large and Otherwise, Suitable for Every Family in This Broad Land of Thanksgiving Rejoicing.

THANKSGIVING DAY: TURKEY DAY!
The last name is quite an appropriate for next Thursday as the first is, for the far-famed barnyard bird long ago established his claims to be styled the hero of the day.

And Thanksgiving without turkey is really only half a Thanksgiving-Day.

All the old housewives will say there is nothing new in styles in turkey, yet all the time little fancies and fancies are being grafted on to the old-fashioned dinner by the rising generation of cooks.

But even the most devoted admirers of the old-fashioned New England turkey dinner like to have a menu all made up for them. Many a young wife will cook the first Thanksgiving dinner in her new home this year, and to a large proportion of them a turkey is as great a mystery as a stuffed peacock.

So this newspaper has called upon some of the greatest and best-known cooking teachers for Thanksgiving-Day menus to suit all purposes.

THE NEW ENGLAND DINNER.

Oyster Soup.
Boiled Halibut. Egg Sauce.
Chicken Pie. Sweet Cider.
Roast Turkey, Stuffed.
Roast Chicken. Boiled Chicken.
Mashed White Potatoes.
Baked White Potatoes.
Yellow Squash. White Turnips.
Boiled Onions. Cranberry Sauce.
Celery. Cider.

Mince Pie. Pumpkin Pie.
Fruit. Assorted Nuts.
Coffee.

Surely such a bill of fare as the foregoing would not heavily tax the average purse, but if something less expensive is desired, it may be found in the following menu, which is just as dainty as the preceding one:

VERY INEXPENSIVE.

Consomme. Sauce.
Boiled Fish. Bread Filling.
Roast Turkey. Cranberry Sauce.
Celery. Mashed Potatoes.
String Beans. Cold Slaw.
Roast Sweet Potatoes.
Tomatoes. Pumpkin Cider Pie.
Cheese. Nuts. Wafers.
Coffee.

Contrasting with this charming simplicity the more fastidious housewife may delight her Thanksgiving guests with this:

VERY ELABORATE MENU.

Oyster Cocktail. Olives.
Cream of Celery Soup. Celery.
Salted Almonds. Celery.
Baked Blue Fish with Potato Chips.
Roast Turkey. Giblet Sauce.
Cranberry Jelly. String Beans.
French Peas. Mashed Potatoes.
Raspberry Sherbet.
Currant Jelly. Lettuce Salad.
Reed Birds on Toast.
Pumpkin Pudding. Pumpkin Pie.
Cheese. Crackers. Ice-Cream.

No list of menus for Thanksgiving time is complete without one of the delicious spreads to which one sits down around the board of a Southern hostess; and in fact these dinners are copied by housewives all over the country, so famous are they FROM WAY DOWN SOUTH.

Oysters on the Half Shell.
Clear Soup.
Custard and Spinach Blocks.
Olives.

Deviled Spaghetti. Celery.
Roasted Turkey. Chestnut Stuffing.
Cranberry Jelly.
Sweet Potato Croquettes.
Peas served in Turnip Cups.
Ginger Sherbet.

Lettuce Salad. Cheese Balls.
Toasted Crackers.
Pumpkin Pie. Almonds.
Bouillons. Coffee.

The bill of fare which follows next, as you will admit, may well be called A VEGETABLE DINNER.

Little Neck Clams. Plain Dressing.
Roast Turkey. Cranberry Sauce.
Celery. Baked Sweet Potatoes.
Mashed Potatoes, Brown Sauce.
Pickles. Boiled Onions.
Creamed Turnips.
Stewed Tomatoes. Cream Cabbage Salad.
Baked Indian Pudding.
Pumpkin, Mince or Apple Pie.
Cheese.

Nuts. Raisins. Lady Fingers.

To a famous chief of the Keystone State we are indebted for this bounteous feast: A PENNSYLVANIA SPREAD.

Oysters on the Half Shell. Olives.
Salted Almonds. Pickles.
Roast Turkey. Giblet Sauce.
Cranberry Jelly. Celery.
Cauliflower. Mashed Potatoes.
Glazed Sweet Potatoes. Pineapple Sherbet.

Broiled Quail. French Peas.
Current Jelly. Lettuce Salad.
Mince Pie. Pumpkin Pie.
Cheese. Cake.

Ice-Cream. Frozen Milk Punch. Fruit.

Coffee. This is a menu typical of Gotham house-

holds and is certainly a delight in every way: TURKEY STUFFED WITH OYSTERS.

Oysters on the Half Shell.
Cream of Celery Soup.
Roast Turkey with Oyster Stuffing.
Cranberry Sauce. Mashed Potatoes.
Baked Sweet Potatoes.

Spinach. Mayonnaise Dressing.
Chicken Salad. Crackers.
Cheese. Olives.
Pumpkin Pie. Mince Pie.
Nuts. Raisins. Fruit.
Coffee.

Another State in which oysters vie in popularity with the National bird upon the bill of fare—with fish coming in for his share of general favor—is Delaware.

A Stroke of Luck.
Briggs—"The Rev. Bitter was fortunate about his horse, wasn't he?"
Griggs—"Why, I thought the horse grew blind in one eye."

Briggs—"He did. But Bitter sold him before it was generally known."—Life.

TRIMMING TABLE FOR THANKSGIVING

Not Only the Feast, But the Manner in Which it is Served, That Makes the Holiday Board Attractive.

By Margaret Hill Canfield.

In her anxiety to have her menu come up to the highest standard of excellence, the Thanksgiving hostess must not forget her table decorations. The most delightful dinner may be materially marred by an oversight in the matter of decorations.

Never before in the history of Thanksgiving dinners have the color schemes for trimming up the dining-room been so delightful as this year. Each one could form a chapter in itself for originality and absolute newness.

A LOVELY CENTRE PIECE.

The most ingenious centre piece imaginable has been designed by a hostess of a neighboring city, who has confided to your correspondent her plans, for the benefit of the readers of this newspaper. Here are her directions precisely as given by herself: Use a snowy cloth with decoration motif in white. Select a large, firm cabbage, trim at the bottom to secure a stable standard. Cut off outside leaves until a fresh and beautiful exterior is in view. Cut across the top in a straight line, scoop out the inside carefully until a good-sized receptacle has been made for an artistic arrangement of various fruits (not forgetting choice clusters of raisins tied on stems with a pale green ribbon bow)—this for the centre piece. Dissect a second cabbage, this time a tiny one, leaf by leaf. The most perfect and beautiful of the small ones use as a background on which to tie the menu card with green ribbons. Choose other fine leaves in which to place olives, pickles, celery, etc., and by using a dolly made of paraffine paper, salted nuts and bouillons can also be placed on the leaves without danger of absorbing the cabbage flavor. Take a fine and delicately-colored pumpkin, cut in halves, scoop out and cleanse thoroughly, after trimming off on the ends to secure a firm foothold. Line the halves with paraffine paper and fill one-half with doughnuts. Instead of flowers, the florist will supply you with perfect specimens of wheat, oats and grasses. These can be used in graceful effect, either bunched in silver vases or laid carelessly upon the cloth.

Another pretty idea for the table is a fruit centre piece. Place in the centre of the dining-table half of a yellow pumpkin hollowed to form a bowl, filled with pears, grapes and rosy-cheeked apples. At either end of the table place flower bowls filled with red and yellow chrysanthemums. Arrange vines, caught in the chandelier, in and out among the fruit in the centre of the table to the finger-bowls at each end of the table.

A YELLOW EFFECT.

Yellow, that color which is worn so much this season in such a multitude of delightful shades, is used effectively for arranging the Thanksgiving table. For the centre of the table take one-half of a large yellow pumpkin and fill it with assorted fruits. On the north and south of this filled pumpkin place bouquets of yellow chrysanthemums in cut-glass vases. Diagonally across the table have a yellow cloth on four inches wide running from

corner to corner, tied in large double bows at each corner.

The grains of the field are also used this year in charming variety. One very pretty decoration is composed of corn and wheat. Take at least six or eight ears of corn and gild them. If you cannot procure the ears with the husks on, get the husks separately and dye them some delicate hue, then arrange your gilded ears of corn in these husks again and with a sheaf of wheat make a pyramid in the centre of the table. At each guest's plate make a small sheaf of wheat of a few sprays of wheat about six inches long, and tie with small bows of ribbon made of strips of corn husks cut and tied. The gilded grains of corn, peeping through a delicate pink husk, bunched with wheat, make a novel decoration.

For a pretty floral idea autumn leaves and chrysanthemums may be used to good account. Use garlands of autumn leaves and chrysanthemums. The chrysanthemums should be loosely arranged in bowls or flaring vases. They should have no other foliage than their own. Garlands of autumn leaves may form rings around the vases. A small button-hole bouquet placed at each individual place is also very pretty.

TO REPRESENT THE HARVEST.

A great many women think that their Thanksgiving table is incomplete unless they in some way represent the harvest in their decorations. This idea may be carried out very originally and artistically in the following manner:

Cut a large yellow pumpkin in a little less than half. From the larger end remove the seed and greater part of the meat. Cut the edge into even scallops, and wash it well. Put the bowl thus made in the centre of a table covered with a fine white cloth. Border the bowl with bunches of black and white grapes, adding a few bunches droop over. Fill the bowl with oranges and bright red apples piled into a pyramid. Select small ears of white corn and put in here and there. On the top of the pyramid put a small sheaf of wheat, held in place by well-polished nuts. Scatter a few of the same nuts among the other fruit. Lay carelessly around the bowl large yellow chrysanthemums, and over all sprinkle a light hoar frost of diamond dust. Near each end of the table place branching candelabra, and have single candelabra at each corner, the wax candles burning under yellow shades. At each plate lay a long stemmed fringed chrysanthemum of yellow. Write the menu in gold letters on pieces of birch bark, and tie a bow of narrow yellow ribbon in one corner, pinned with a horn. Over the table suspend a large white dove with outspread wings and a green branch in its bill.

These suggestions are especially to be commended because of their artistic simplicity and inexpensiveness; and the hostess who would make her dinner a complete success could not do better than select one of the pretty designs here given for her decoration.

Mr. Dooley on "Richard Carvel."

"Ye can see, Hinnissy, that this la-ad cudden't happen nowadays. He cudden't and th' horses nor th' scisty. But he was good thin. I won't undertake to tell ye iv th' things he done in deetail to win th' heart iv th' lovely girl who was tellin' him that she loved him through a mess. He jined Paul Jones, an' sailed his ship across Scotland; he fought a dool a day, an' come to in th' arms iv th' crool woman whose love he sought. After stickin' all th' nobility in England with his sword, he came home an' took charge iv th' Revolution, which he won in a canther. Thin he sought out th' woman he loved, an' she threw her arms around his neck, an' before they cud be

split out th' parson crept up behind him an' married him. All these things he told to his granddaughter, who set him down with her own fair hand."

"His grandmothe!" said Mr. Hennessy.

"No, his granddaughte," said Mr. Dooley, "and she believed him."

"Thin things cudden't happen," said Mr. Hennessy.

"Anythin' cud happen that far back, when they were romantic clothes," said Mr. Dooley.—F. P. Dunne, in Harper's Weekly.

Flax for the South.

The South has the soil and the climate that is most desirable and the lands in unnumbered acres for producing flax for both seed and fibre in the greatest abundance and of the finest quality, and the machinery is at hand for converting the straw into fibre in so short a time that the old effete methods will not be able

to compete with it, and which will prove indeed that the method of producing best fibres has been revolutionized.—Southern Farm Magazine.

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